

# Dulce Lenher

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## CORE SKILLS

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### Cuisine Styles

Mediterranean • Plant-based

### Kitchen Skills

Cost Control • Sauce-making

### Operations

Catering

### Soft Skills

Quality Control • Team Leadership • Time Management • Training

## SUMMARY

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Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

## EXPERIENCE

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### Private Chef — Streich, Dickinson and Ondricka (2023 - 2025)

- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 25% with vendor negotiations and waste controls.
- Catered private events for up to 156 guests with 95%+ client satisfaction.

### Executive Chef — Jacobson LLC (2025 - Present)

- Catered private events for up to 176 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 22% through optimized dish pricing.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.

## EDUCATION

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B.A. Hospitality Management, Gulgowski Inc Institute (2015)